

The deal with business.





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BREAKFAST

the early starter

*Freshly brewed coffee and tea
\$5 per person*

BREAKFAST ITEMS \$25pp **INDIVIDUALLY PLATED**

Grilled rashers of bacon, poached eggs, glazed tomato with aged cheddar, sourdough toast

Grilled field mushroom with pesto, creamy scrambled eggs, asparagus

Grilled beef sausages, fried eggs, hash browns, pesto roma tomato

Toasted English muffin, poached eggs, smoked salmon coated with hollandaise sauce

Grilled rashers of bacon, beef sausages, hash browns, roasted tomato, creamy scrambled egg

CONTINENTAL \$20pp **CENTRALLY PLATED**

Selection of Danish pastries, freshly baked croissants and fruit muffins

Freshly sliced fruit platter, ham and gruyere baked croissants, aged cheddar and roma tomato croissants, flavoured yoghurt pots, bircher shooters

BUFFET \$35pp*

COLD SELECTION

Berry yoghurt, freshly sliced fruit platter, Danish pastries, croissants, bircher muesli, orange juice

HOT SELECTION

Rashers of bacon, beef sausages, herb fried mushrooms, scrambled eggs, hash browns, grilled tomatoes

**minimum of 55 pax*

MORNING *tea*

*Freshly brewed coffee
and tea \$5 per person*

SELECTIONS \$6 PER PERSON

Freshly baked Danish pastries and croissants [V]

Ham and aged cheddar croissants

Roma tomato and aged cheddar croissants [V]

Fresh fruit salad with passion fruit yoghurt [V] [GF]

Red velvet muffins [V]

Apple and bran muffins [V]

Granola and dried fruit muesli bars [V]

Raspberry chocolate and almond tea cake [V]

Cherry, pistachio and marzipan slice [V]

Espresso and walnut slice [V]

Strawberry and vanilla smoothie [V] [GF]

Dried fruit scones cream and preserves [V]

Coconut and blueberry friands [V]

Fresh fruit tarts [V]

Pumpkin and cheese scones [V]

Chocolate & raspberry lamington [V]



\$35 *per person*
working style
LUNCHES

Soft drinks included

MONDAY

Freshly baked paninis with roast beef, horseradish mayonnaise, rocket

American-style bagel with pastrami, cream cheese, dill pickle

Asian style rice noodle salad

Caesar salad

Green chicken curry, kaffir lime

Jasmine rice

Pineapple upside down cake

TUESDAY

Freshly baked paninis with Cajun spiced chicken, aioli

French style baguettes with tuna, spring onion, tatsoi

Spiced baby potato salad, snipped chives

Caesar salad

Flash fried beef strips, crispy vegetables, seeded mustard jus

Steamed potatoes, garlic and herb butter

Passionfruit cheesecake

WEDNESDAY

Freshly baked baguettes with smoked beef, aioli and pickles

Finger sandwiches with smoked turkey, saffron mayonnaise, crispy cos

Garlic and herb mixed roasted vegetable salad, EVOO

Mixed tossed salad, French dressing

Braised lamb, olives, rosemary, crumbled peppered feta

Crushed baby potatoes, rosemary

White chocolate and raspberry mud cake

THURSDAY

Open American style bagels with smoked salmon, chives

Smoked ham, roma tomato, pesto on rye

Pickled red cabbage, sultanas and apple salad

Greek salad

Crispy fried pork, chilli plum sauce

Sun-dried tomato rice pilaf

Honey and almond cake with coconut chips [GF]

\$35 *per person*
working style
LUNCHES

*Freshly brewed coffee and tea,
and soft drinks included on all days*

FRIDAY

Focaccia with roast chicken,
avocado, aioli

Baked bread rolls with Danish
salami, tomato relish, cucumber

Chunky potato salad, horseradish
mayonnaise, chives

Mixed salad, French dressing

Lasagne al forno

Roast baby potatoes, rock
salt, rosemary

New York baked cheesecake

SATURDAY

Rustic deli rolls with egg, cress,
spiced mayonnaise

Freshly baked paninis with roast rib
of beef, mustard, crispy cos

Spiced Asian slaw salad

Paprika rubbed roast turkey, reduced
pan juices

Steamed baby potatoes, garlic butter

Caesar salad

Selection of individual tartlets and
pastries

SUNDAY

Aromatic roast chicken, spiced
mango mayonnaise on rye

American-style bagels, smoked
ham, fetta, roma tomato

Citrus couscous, sultana salad

Greek salad

Slow roasted blade of beef,
horseradish rub, red wine jus

Roast potatoes, rosemary

Fresh fruit salad, passionfruit
yoghurt



\$16-\$45 *per person*

CANAPE *selection*

PACKAGES

30 minutes

1 hour

2 hours

3 hours

PRICES PER PERSON

\$16 (4 items)

\$27 (6 items)

\$32 (8 items)

\$45 (12 items)

COLD

Chickpea, lentil, spring onion pate with asparagus [V] [GF]

Salmon rillette, toasted grissini, lemon pepper mayonnaise

Selection of sushi: teriyaki chicken, tuna, seafood with wasabi, soya and pickled ginger [V] [GF]

Five-spice coated duck, bean shoots, mirin, coriander [GF]

Beetroot cured salmon, toasted brioche, crème fraiche

Confit of eggplant and zucchini, toasted sesame, basil cream cheese

HOT

Mini lamb or beef sliders, chilli red onion jam, aioli

Panko and sesame crusted prawns, Nuoc cham

Seared scallop, cumin, lemongrass emulsion [GF]

Japanese pumpkin and basil arancini [V]

Popcorn chicken, smoked paprika, charred corn salsa

Sticky pork belly, toasted black sesame

Smoked Cajun-style brisket, toasted baguettes

Seared Halloumi, semi dried tomato, basil pesto

\$14 *per person*

CANAPES *substantial*

CANAPES TWO BITE (bowls)

Seared lamb, garlic and pine nut soft polenta

Curry spiced pork fillet, mint yoghurt

Shitake and Swiss brown mushroom risotto, parmesan, pesto

Chickpea and lentil Korma, turmeric rice

CANAPES SUBSTANTIAL

W.A Snapper goujons, crunchy fries

Wok tossed Bok choy, shredded beef, black bean

Sweet and sour pork fried rice

Stir fried greens, sesame tofu

Southern fried chicken tenderloins, smoked paprika mayo

ADD ON STATIONS POA*

CARVED ROAST STATION

Sliced beef, lamb, or pork accompanied with fresh bread rolls, gravy and traditional sauces

MEXICAN TACO STATION

Ground spiced beef, crispy tacos and soft tortillas, guacamole, sour cream shredded iceberg, tomato salsa and grated cheese

OYSTER SHUCKER

CHOCOLATE FOUNTAIN

PAELLA STATION

**Minimum numbers apply.*

\$60 *per person*
BBQ
Resort Pool

Freshly baked bread rolls

SALADS

Chef's selection of four market fresh salads

FROM THE BARBEQUE

Flame grilled beef steak, caramelized onions, red wine jus

Brochette of chicken, spiced satay sauce

Rosemary and garlic infused lamb cutlets

Grilled beef and herb sausages

Medallions of pork, garlic and herb oil

Rock salt baked potatoes

Wagyu beef patties,
red onion, tomato relish

DESSERTS

Selection of individual pastries and tartlets

Fresh fruit salad

Fresh fruit pavlova



ME NU

entree

COLD

Beetroot cured salmon, celeriac remoulade, basil oil \$20 [GF]

Szechuan pepper coated beef carpaccio, sun dried tomato relish, EVOO \$18 [GF]

Five-spice roast duck breast, fennel confit, pomegranate molasses \$20 [GF]

Master stock poached chicken, pickled vegetables, charred corn and peppered pineapple relish \$20 [GF]

Cumin roast lamb loin, char grilled eggplant and zucchini, hummus \$22 [GF]

HOT

Crispy skin pork belly, textures of apple, calvados café au lait \$22 [GF]

Char grilled Moroccan spiced chicken, citrus couscous, tomato salsa \$20

Lemon pepper salmon fillet, blistered vine ripe cherry tomatoes, frisée, tapenade \$23 [GF]

Sun dried tomato and pesto risotto, fried basil, shaved parmesan \$19 [GF]

Braised beef cheek ravioli, oyster and shitake mushroom \$20

Chimichurri lamb, toasted herb brioche, sweet potato puree \$22

Roast pumpkin, chilli and chive soup \$12 [GF]

Cauliflower, brie and flaked almond soup \$12 [GF]

ME NU *main*

MAIN COURSE

Cracked black pepper crusted beef fillet \$48 [GF]

Dauphinoise, roast baby squash, broccolini, Shiraz jus

Char grilled Black Angus strip loin \$46 [GF]

Pesto crushed chat potatoes, grilled asparagus, blistered vine ripened cherry tomatoes, balsamic scented jus

Cutlet of Tender Hill pork, \$39

Sticky soya glaze, wilted bok choy, sweet potato wedges

Crispy skin pork belly \$36 [GF]

Bubble and squeak, carrot confit, pernod and caraway café au lait

Grilled fillet of Tasmanian salmon \$40 [GF]

Basil infused potato cake, green beans, vine tomato and chilli chutney

Baked fillet of Barramundi \$40 [GF]

Sun dried tomato and spinach risotto, salsa verdi, micro coriander

Supreme of Mahogany Creek chicken, \$37

Basil and pine nut farce, braised vegetable ragout, spiced sultana couscous

Valley spring lamb rack, \$44 [GF]

Caramelised brussel sprouts, prosciutto, sun dried tomato and basil mash, red wine jus

Duo of Lamb \$45 [GF]

Pistachio crusted two bone lamb and pan seared marinated lamb loin, truffle roasted potatoes, green beans, heirloom carrots, rosemary jus

ME NU

dessert

DESSERT

Salted caramel and Toblerone cheesecake \$18

Hazelnut praline, popping candy, mixed
berry coulis

Assiette of chocolate \$19

Dark Chocolate mousse laced with Tia
Maria, chocolate and brandy truffle,
chocolate soil, anglaise

Textures of Pear \$18

Pear and almond tartlet, pear puree, air
dried pear praline

Sticky date pudding \$18

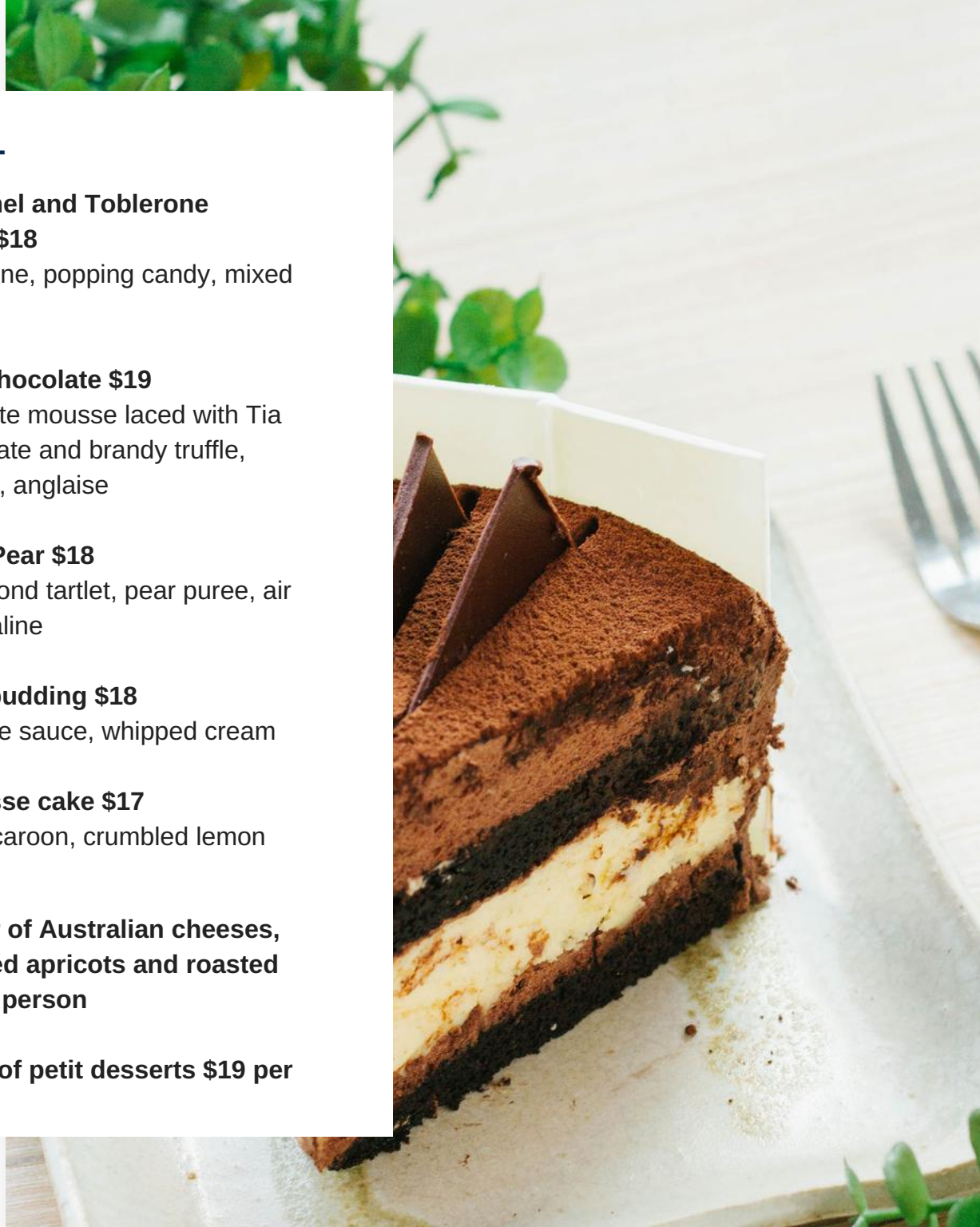
Bourbon toffee sauce, whipped cream

Cassis mousse cake \$17

Pistachio macaroon, crumbled lemon
shortbread

Share platter of Australian cheeses, crackers dried apricots and roasted nuts \$18 per person

Share stand of petit desserts \$19 per person



\$68 *per person*

ME NU *buffet*

COLD MEATS

Sweet soya, honey, ginger marinaded glazed chicken
Pepper crusted beef, fruit chutney
Smoked ham and Danish salami

SEAFOOD

Shell on tiger prawns, cocktail sauce
Chilli and lime marinated calamari
Seafood salad, green beans, cocktail sauce
Chilli and tomato black shell mussels

SALADS

Vietnamese rice stick noodle, shredded mint [V]
Baby potato, asparagus [V]
Apple, walnut, radicchio [V]
Beetroot, baby spinach, goat's cheese, lemon scented olive oil [V]
Caesar salad

HOT SELECTIONS

Slow roast beef, horseradish rub, red wine jus
Baked fillets of reef fish, charred corn and capsicum salsa
Chargrilled chicken, spiced satay sauce
Braised lamb ribs, spiced lentils, cucumber yoghurt
Spinach and cheese tortellini, roast tomato and basil sauce
Tumeric jasmine rice
Roast baby potatoes, garlic, herbs
Medley of steamed market fresh vegetables

DESSERTS

Salted caramel cheesecake & double chocolate and frangelico mud cake
Cherry frangipane tarts
Pavlova, fresh cream, fruit
Cheese platters with apricot and nuts accompanied with water crackers
Freshly brewed coffee and tea with chocolates

BEVERAGE *packages*

CLASSIC PACKAGE

Willowglen Sparkling
 Willowglen Semillon Sauvignon Blanc
 Willowglen Shiraz Cabernet
 Carlton Draught
 Carlton Dry
 Cascade Premium Light
 Soft drinks and orange juice

PRICE PER PERSON

30 minutes	\$14
1 hour	\$22
2 hours	\$28
3 hours	\$33
4 hours	\$41
5 hours	\$43

PREMIUM PACKAGE

Redbank Emily Brut NV
 West Cape Howe Semillon Sauvignon Blanc
 West Cape Howe Cabernet Merlot or Shiraz
 Stella Artois
 Stella Artois Legere
 Matilda Bay Lazy Yak
 Soft drinks and orange juice

PRICE PER PERSON

3 hours	\$37
4 hours	\$41
5 hours	\$45
6 hours	\$49

DELUXE PACKAGE

Domaine Chandon NV or Rose
 Cape Mentelle Georgiana Sauvignon Blanc
 Cape Mentelle Marmaduke Shiraz
 Stella Artois
 Stella Artois Legere
 Matilda Bay Fat Yak
 Soft drinks and orange juice

PRICE PER PERSON

3 hours	\$42
4 hours	\$45
5 hours	\$51
6 hours	\$54

BEVERAGE *add ons*

SPIRITS PACKAGE

Absolut Vodka
Gordons Gin
Johnnie Walker Red Label Scotch
Wild Turkey Bourbon
Coruba Rum

PRICE PER PERSON

1 hour	\$9
2 hours	\$13
3 hours	\$18
4 hours	\$25

BOTTLED BEER & CIDER PACKAGE

Select two from the following:

Crown Lager
Corona
Becks
Bulmers Apple Cider

PRICE PER PERSON

1 hour	\$5
2 hours	\$8
3 hours	\$11
4 hours	\$14
5 hours	\$17
6 hours	\$20

COCKTAIL ON ARRIVAL

Select one from the following:

House Special

English Garden, gin apple, lime, elderflower

Cosmopolitan, vodka, triple sec, lime, cranberry

Old Fashioned, bourbon, sugar, bitters, orange

\$12 PER PERSON

let's do *business in Fremantle*



w: fcec.com.au/conferences p: +61 8 9432 4801
e: functions_esplanadefremantle@evt.com